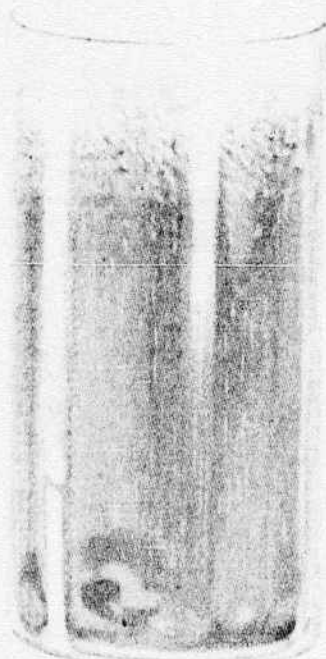
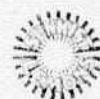


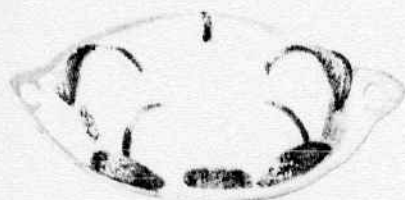


# Summer's Newest Drink

## A Sunkist Orange in a "SUNKIST SPARKLE"



SUNKIST SPARKLE



ORANGE TRIFLE

1/4 box gelatine  
 or  
 2 tablespoonfuls granulated  
 1/2 cup cold water  
 Whip from 3 bottles cream  
 Soak gelatine in cold water and dissolve in boiling water; add orange and lemon juice, sugar and rind. When mixture begins to set fold in the cream. Wet ring mold and pour in enough to cover bottom well. Arrange orange sections about the rim and pour in rest of mixture. Chill, turn out on dish and garnish with candied orange peel and sections of oranges.

Here's a new flavor—in a new summer beverage—the perfection of which delights all who taste it. It's the simplest of all cooling drinks to prepare—and it's good for grownups and children.

It is half Sunkist Orange juice and half ginger ale, with cracked ice added if you wish. That is all there is to it. It is called a "Sunkist Sparkle."

Make it at home. Serve it at meals and between meals—in the afternoon and evening. Ask for it at fountains, restaurants, summer gardens or wherever else refreshments are sold. This delicious beverage points out but one of the scores of uses for California's Selected Valencia Sunkist Oranges. A great summer crop is now being offered by all dealers at economical prices.

Sunkist Oranges are ripened on the trees and picked every day the year 'round in California. Fresh Sunkist Valencia Oranges—tender, juicy and sweet—lend themselves to a hundred charming recipes—summer dishes that form the best of hot-weather diets, foods that please the palate and cool the blood.

Oranges cause no digestive disturbances. The tiniest babies are given orange juice on physicians' orders because it helps them thrive.

For orange juice comes in Nature's germ-proof package—free from all contamination—fresh, wholesome, beneficial and pure.

## Sunkist Lemons

Another summer need—to insure better health—is lemon juice, in place of vinegar. Use it in salad dressings, as famous chefs always do. Use for all flavoring purposes where vinegar was once employed. Note what it adds in flavor.

Lemon juice used abundantly serves as a germicide—it is pure, purifying, beneficial and good. Sunkist are the finest lemons grown—big, juicy, highly colored and clean. They look best as a garnish. Serve with cold meats, iced tea, vegetables and fish.

## Two Recipe Books—Sent Free

Just write a postcard for our beautiful book, "Sunkist Salads and Desserts," which shows scores of ways to serve Sunkist Oranges. Also our lemon book describing 86 ways to employ Sunkist Lemons.

You need both books in your home—to make the best summer foods and drinks—so send the card for them now. They're free. Address

CALIFORNIA FRUIT GROWERS EXCHANGE  
Dept. A53, 139 North Clark Street, Chicago

California's Selected Valencia Oranges **SUNKIST** Food and Drink for Summertime

"Insist on Sunkist"—At all the best dealers—There is a store in your neighborhood that will gladly supply this fruit

